



Roasted Pork Belly with Orange, Ginger and Honey Glaze

Serves: 4-6

Sharing food with family and friends during the festive season connects us all. To assist with this year's festivities, we have created a roasted pork belly recipe that is perfect to help celebrate this very special time of year.

Cater Care thanks you for your support and wishes you a very happy and safe festive season.

INGREDIENTS

- 1.4kg Pork Belly, Skin on
- lightly score the pork belly skin at 2cm intervals widthways with a sharp knife.
- As Required - Extra Virgin Olive Oil
- As Required - Sea Salt
- 2 tbsp Honey
- 6 tbsp Balsamic Vinegar
- 2 Oranges - finely zest, then juice.
- 200gm Soft Brown Sugar
- 4 Garlic Cloves - peel and finely chop.
- 100gm Fresh Ginger - peel and finely grate.
- To Taste - Sea Salt

METHOD

1. Pre-heat an oven to a moderate temperature - 180°C.
2. Using absorbent kitchen paper, pat the pork belly to remove any excess moisture. Rub the skin side with olive oil and then generously with sea salt. Place the pork belly (skin side up) into a deep sided roasting tray. Place into the oven and roast for 1 1/2 hours or until the meat is very tender and the skin is crisp.
3. Whilst the pork is roasting, over a moderate heat, in a saucepan, add the honey, balsamic vinegar, orange zest, orange juice, brown sugar, garlic and ginger. Mix to combine, bring up to the boil, then reduce the heat and allow the glaze to simmer gently for 5 minutes, stirring regularly, or until it has reduced, thickened and coats the back of a spoon. Set to one side, keep warm.
4. When the pork has finished roasting, liberally brush the top of the pork with some of the glaze. Set any remaining glaze to one side and keep warm. Return the pork to the oven and roast for a further 10 minutes or until the glaze has caramelised. Remove the pork from the oven, loosely cover with aluminium foil, set to one side in a warm place and rest for 10 minutes.

TO SERVE

Carve the roast pork and neatly arrange the slices on a serving board or platter. Before serving, drizzle with the remaining orange, ginger and honey glaze.